

Ricotta & Pumpkin Pide

Bialik College Kitchen Garden Program



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Ingredients:

- 7g dried yeast
- 2 teaspoons sugar
- 200ml lukewarm water
- 350g '00' flour
- 1 ½ teaspoons salt
- Filling:
- 1/2 brown onion, diced
- 1 clove garlic, finely chopped
- 200g ricotta
- 200g pumpkin, mashed
- 3 tablespoons parmesan, grated
- ½ teaspoon whole nutmeg, grated
- salt/pepper

Equipment:

- electric mixer with dough hook
- scales
- metric measuring spoons
- chopping board
- knife
- masher
- grater

Method:

1. To make the dough, combine the yeast, sugar and water in a small bowl and leave for 5 minutes to froth up.
2. Place the flour and salt into an electric mixer, add the yeast mixture and mix with a dough hook for 10 minutes.
3. Dough should be smooth and elastic. Place the dough in an oiled bowl, cover and leave to prove in a warm spot till doubled in size. Roughly an hour.
4. Punch down the dough to expel the air, then divide into 15 portions and roll into small balls.

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5. Cover them with a tea towel and let them rest for another 15 minutes. The dough is quite sticky, so continue to dust with flour as you work the dough.
6. Preheat oven to 220C.
7. Line a baking tray with baking paper.
8. To make pumpkin & ricotta filling, heat 1 tablespoon olive oil in a frying pan and sauté the onions till soft and translucent. Add garlic & nutmeg and cook for another minute and turn off heat. Mix through the pumpkin, ricotta and parmesan. Season to taste. Set aside.
9. Shape each dough ball into a boat shape. Spoon 1 tablespoon of the pumpkin/ricotta mixture and fold the sides up slightly.
10. Bake for 10-12 minutes, or until golden.